



LUNCH

MENU

BITES

Pairs Perfectly with Beer & Cocktails

FRESH PORK SKIN CRACKLINS Hot and Popping!
w/Spicy Thai Aioli. Great w/Cheese Dip (NO CARBS) 5.95

HOUSEMADE POTATO CHIPS
w/Special Luna Pepper Ranch Dip 4.95

LOCA DISCO FRIES
Home fries drizzled w/our cheese dip & salsa 11.95

APPETIZERS

Enough to Share

THE FIRST WHITE CHEESE DIP IN AMERICA
Co-Created By Abernathy & McGehee (1988) Large 9.00

ROASTED JALAPENO - SMOKED TOMATO HOT SALSA
with Fresh Tostados 5.95

"COMBO" CHEESE DIP & SALSA 13.50
Substitute Pork Cracklins for Chips 3.00

CRISPY FRIED PORTABELLO SLICES
w/Special Luna Pepper Ranch Dip 10.95

CREOLE SMOTHERED CORN BREAD
with Andouille Sausage - Crawfish-Shrimp Etouffee 14.95

GRILLED STEAK SLIDERS (3)
Rib Eye Medallions with Crispy Onion Rings,
Housemade Herb Aioli & Blistered Green Chili Sauce 15.95

CHICKEN FRIED CHICKEN SLIDERS (3)
w/Crispy Onion Rings, Housemade Herb Aioli
& Blistered Green Chili Sauce 12.95

SPICY BACON 'PIGMENTO' CHEESE
with Fresh Strawberry Compote & Grilled Ciabatta 10.95

4 - WAY BANG
Crispy Calamari, Shrimp, Crawfish & Jalapeños
with "Bang" Chili Aioli 14.95

LOBSTER - BLUE CRAB CAKES (2)
w/Spicy Chipotle Cream Sauce 16.95

SHRIMP & BRIE QUESADILLA
w/Pineapple-Mango-Jalapeño Salsa 14.95

SALADS

Served With Brick Oven Parmesan Flat Bread

FRESH HOUSEMADE DRESSINGS
Spicy Caesar (House), Tomato-Basil (Fat Free),
French Country Vinaigrette, Pepper Ranch, Raspberry Mustard
Vinaigrette, Creamy Tomato Herb, Chunky Bleu Cheese

ARKANSAS GROWN WILD GREENS SALAD 6.95
With Entrée 5.95

BIG DINNER SALADS 10.95

Add: Choice of Grilled Chicken, Steak, Salmon or Crab Cake 5.95

CLASSIC CEASAR
w/our Fabulous Dressing & Shredded Parmesan

SANTA FE
Crispy Flour Tortilla Shell, Greens mix, Pintos, Cheese,
Sour Cream & Hot Salsa

THAI SALAD
Wild Greens, Mint, Basil, Cilantro, Mandarin Segments,
Crisp Thai Noodles w/Spicy-Sweet Thailand Dressing

MARK'S
Wild Greens, Ozark Goat Cheese, Roasted Red Pepper,
Crispy Onions Rings and Toasted Pecans

BABY SPINACH
w/Applewood Bacon & Parmesan

SANDWICHES

With House Made Kettle Fried Potato Chips

Substitute: French Fries or Herb Roasted New Potatoes 3.95

All Sandwiches Served with Lettuce, Tomato, Pickle and Onion on a Brioche Bun

GREAT AMERICAN BLACK ANGUS CHEESEBURGER 14.95 • AWARD WINNER •
Hand-formed Patties, Premium Angus Beef, Cheese (your choice), Fresh Baked Brioche Bun...Loaded
Top With: Applewood Bacon, Avocado, Fried Onion Rings or Grilled Onions & Peppers 1.50 EA

BEYOND MEAT VEGGIE BURGER 14.95
Double Cheese (your choice) Vegan Cheese is an option, Not grilled on a special grill
Choose a special topper: Applewood Bacon, Avocado, Fried Onion Rings or Grilled Peppers & Onions 1.50 EA

GRILLED MAHI MAHI SANDWICH 17.95
Spicy Tequila-Cranberry Glaze, Melted Swiss American Cheese and Herb Aioli

CHICKEN FRIED CHICKEN SANDWICH 14.95
Hand Breaded with Herb Aioli or Honey Stone Ground Mustard Sauce

GRILLED MARINATED CHICKEN BREAST 14.95
Melted Swiss American Cheese and Herb Aioli

PORTABELLO MUSHROOM SANDWICH Marinated and Grilled 12.95
Served with Melted Swiss American Cheese and Spicy Herb Aioli

LARGE PIZZAS AND CALZONES 18.95

• Arkansas' First Wood Fired Brick Oven Pizzas •

14"-16" European Style, Rosemary Hand-Formed Dough,
House-Made Fresh Marinara Sauce with blend of Mozzarella, Provolone & Parmesan Cheese

Gluten Free Cauliflower Crust available on request...no up-charge!

Add Wild Greens Salad 5.95

LUNCH SPECIAL - ½ PIZZA & SALAD 15.95

Your Choice of ½ of any of our Great Pizzas & Wild Green Garden Salad

CLASSIC MARGHERITA Fresh Mozzarella, Tomato Slices, Fresh Basil Leaves & Extra Parmesan

BACON & BROWN SUGAR GRILLED PINEAPPLE with Caramelized Onions & Basil

FRIED PEPPERONI "The Best Pepperoni"

FOUR CHEESE Mozzarella, Provolone, Romano & Parmigiano-Reggiano

BABY SPINACH & PORTABELLA MUSHROOM with Red Onions & Tomatoes

BAR-B-QUE CHICKEN & CARAMELIZED RED ONIONS Spicy Tequila-Cranberry BBQ Sauce

"DAMN GOOD" VEGGIES & GOAT CHEESE Baby Spinach, Red Bells, Red Onion, Tomatoes

SPICY GRILLED SHRIMP Roasted Red Bells, Caramelized Onions, Tomatoes, Bits of Jalapeno

"POKE AND MATERS" Honey Cured Ham, Crisp Applewood Bacon, Tomatoes & Basil

MEAT ME Sausage, Bacon, Pepperoni, Ham, Sautéed Onions & Red Bells, Extra Cheese

NORTHERN ITALY

Brushed with Extra Virgin Olive Oil, San Marzano Tomato Sauce & Extra Parmesan Reggiano

TOSCANA Kalamata Olives, Roasted Garlic and Red Bells, Goat Cheese, Red Onion & Parmesan

MARK'S SPECIAL Artichoke Hearts, Black Olives, Crispy Bacon, Over-Easy Fried Egg

HOMEMADE SOUPS

• SOUP & SALAD SPECIAL •

Enjoy a Small Bowl of Roasted Red Bell or Lobster-Crab Bisque

Served with Boulevard Bread Ciabatta Slices • With a Wild Greens Salad add: 5.95

SERIOUS TORTILLA SOUP Fabulous...Chef's Choice!! LARGE MEAL BOWL SIZE ONLY 12.95
Spicy Roasted Tomato Broth, Chicken Breast, with Gourmet Cheeses, Tortilla Strips,
Avocado, Cilantro and Red Onions on the side

CREAM OF ROASTED RED BELL PEPPER with Roasted Sweet Corn REG 5.95 MEAL SIZE 8.95
Featured on Rachael Ray's Tasty Travels

LOBSTER-CRAB BISQUE Rich & Creamy with a hint of Nutmeg & Sherry REG 6.95 MEAL SIZE 9.95

"ONE OF AMERICA'S BEST NEIGHBORHOOD RESTAURANTS"

Bon Appétit Magazine

Southern Living Magazine

Rachael Ray's Tasty Travels

AWARD WINNING!!!

ARKANSAS' BEST PLATE LUNCH

With Our Famous Fresh Baked Honey Wheat & Bavarian Yeast Rolls

Entrée and Two Side Dishes 16.95 with Three Sides 18.95

Vegetable Plate: 4 Choices 13.95 5 Choices 15.95 Add another Side Dish for: 3.95

· DAILY ENTRÉE CHOICES ·

"CHICKEN FRIED" CHICKEN BREAST STRIPS w/Delta Buttermilk Cream Gravy. Fresh, Boneless, All-Natural, Hand Breaded

GROUND STEAK Fresh, Premium Creekstone Black Angus with Pinot Noir-Mushroom Sauce & Onion Rings

CHICKEN FRIED STEAK Fresh Angus Round w/Pan Drippins' Cream Gravy

DELTA MEAT LOAF Classic Southern Style w/Roasted Tomato Sauce

GRILLED ALL-NATURAL CHICKEN BREAST w/Pineapple Mango Salsa or Buttermilk Cream Gravy

SLOW-COOKED SOUTHERN POT ROAST w/Vegetables & Mushrooms

GRILLED MAHI MAHI FILET w/Sun Dried Cranberry Tequila Glaze

SIDES

Fresh Vegetables prepared with time honored Southern Traditions

Small Wild Greens Garden Salad

Yukon Gold Mashed Potatoes w/Cream Gravy

Buttered Cabbage

Fresh Turnip Greens w/Bacon

Macaroni & Cheese

Fiesta Pinto Beans

Squash & Cheese Casserole

Black Eyed Peas

Wild Fiesta Rice

Sweet Corn Kernels

Green Beans w/Almonds and Bacon

Roasted New Potatoes

Sliced Tomato & Basil Salad

Sauteed Vegetable Medley

★★ PLATE LUNCH SPECIALS ★★

MONDAY CHICKEN-BROCCOLI-CHEESE CASSEROLE

TUESDAY FAMOUS GIANT CHICKEN FLAUTA OR GIANT SOFT CHICKEN TACO

with Fresh Guacamole, Sour Cream and Salsa. Served with Pinto Beans and Fiesta Rice

WEDNESDAY MONEY'S LOUISIANA PORK TAMALES

Topped w/Beef Chili, Cheese Dip or a Combination, with Fiesta Rice & Pinto Beans

OR CHICKEN ENCHILADAS

Topped with Red Sauce, Cheese and Sour Cream or Cheese Dip

THURSDAY ROASTED TURKEY BREAST AND PECAN DRESSING

FRIDAY FRIED OZARK CATFISH with Jalapeño Buttermilk Hushpuppies

SPECIALTIES

Add a Wild Green Garden Salad w/Parmesan Flat Bread 5.95

IRON SKILLET GARDEN VEGETABLE MEDLEY on Saffron Fiesta Rice Topped with Melted Cheese 12.95

Twice featured in Southern Living Magazine. With Grilled Chicken or Shrimp add: 5.95

BLUE MESA SHRIMP AND CHEESE BURRITO Topped w/New Mexican Green Chili Sauce 15.95

Stuffed w/Grilled Shrimp, Pinto Beans, Sautéed Onions & Gourmet Cheese. Served w/Fiesta Rice & Sautéed Veggies

PENNE PASTA ALFREDO Large Bowl of Pasta w/Creamy Parmesan & Seasonal Veggies 12.95

Add Sliced Chicken Breast 5.50 Add a Crispy Lobster Crab Cake or Grilled Salmon 7.95

FROM THE GRILL

All Served with Choice of Any Two Sides from Our Plate Lunch Menu

Cajun Style: Add creamy Crawfish Etouffee to any item for \$5.95

Allow 30 Minutes for Well Done Items

TOP SIRLOIN STEAK Premium 10 oz tender Angus w/Herb Butter & Crisp Onion Rings 25.95

Cajun Style: Topped Andouille Sausage - Crawfish-Shrimp Etouffee 28.95

FRESH SALMON FILET with Spicy Tequila - Cranberry Glaze 4-5 oz 18.95 7-8 oz 23.95

Served over Roasted Sweet Corn & Sun Dried Cranberries

BISON MEAT LOAF Southern Style with Farm Raised, Organic Bison 18.95

with Pinot Noir Mushroom Demi Glaze

BONE-IN PORK CHOP Thick Cut. Topped w/Crispy Onion Rings & Country Cream Gravy 21.95

BLACK ANGUS RIBEYE 14 oz Topped with Crispy Onion Rings 36.95

Hand-Cut Fresh, Premium Angus. Our Roasted Pepper, Spicy Steak Sauce available upon request.

BLACK ANGUS TENDERLOIN FILET MIGNON 9 oz 37.95

Premium Dry Aged, Applewood Bacon Wrapped. Topped w/Shallot-Parsley Butter & Onion Rings

Ask about our Amazing Desserts!

For over 25 Years We Have Been A Leader In Green Operations

We Recycle Oil & Paper Products & Use Recycled Products

All-Natural Chicken (No Steroids or Antibiotic) Sustainable Seafoods

No Trans Fats

Proud to Use Multiple Local Growers & Producers

**Arkansas
GROWN**

We have a Wonderful Private Party Room overlooking our Patio. Perfect for meetings or receptions. Seats up to 50 People. Dining Packages that fit any budget.



Gluten Free and Vegan Dishes available. We will try to accommodate any special dietary needs.

18% Service Charge Added to Parties of 7 or more

Consuming raw or undercooked meat, eggs or seafood may increase risk of food born illness.